

Parol Vini S.r.l.

## Sangiovese delle Marche IGT



**Classification:**

Typical Geographical Indication

**Grapes:**

Sangiovese delle Marche

**Lands:**

It prefers dry, permeable soils with clay. The land is mainly flat and low hill.

**Alcoholic degree:**

14% in Vol.

**Area of origin:**

Marche Region - Central Italy

**Production technique:**

It is vinified with the traditional technique "in red". Grapes are crushed and macerated with skins for medium time with controlled temperature (7-10 days). The fermentation temperature is maintained below 71-73°F for the entire duration of the process.

**Sensory analysis:**

Very good structure and very balanced wine. It has an intense red color, tending to purplish. The scent is vinous with light and characteristic aroma. Full flavor, very warm, harmonious and velvety.

**Bottling:**

It is bottled using the cold sterile microfiltration technique.

**Pairings:**

Matches red and white meat, roast, grilled, braised.

Exceptional with all types of cheese, also fresh. It should preferably be consumed at a temperature of 64-68°F.



Parolvini S.r.l. • Via Casona, 11 • 36056 Tezze sul Brenta VI  
Tel. +39 0424 89022 • Fax +39 0424 539498  
E-mail: [info@parolvini.com](mailto:info@parolvini.com) • Website: [www.parolvini.com](http://www.parolvini.com)